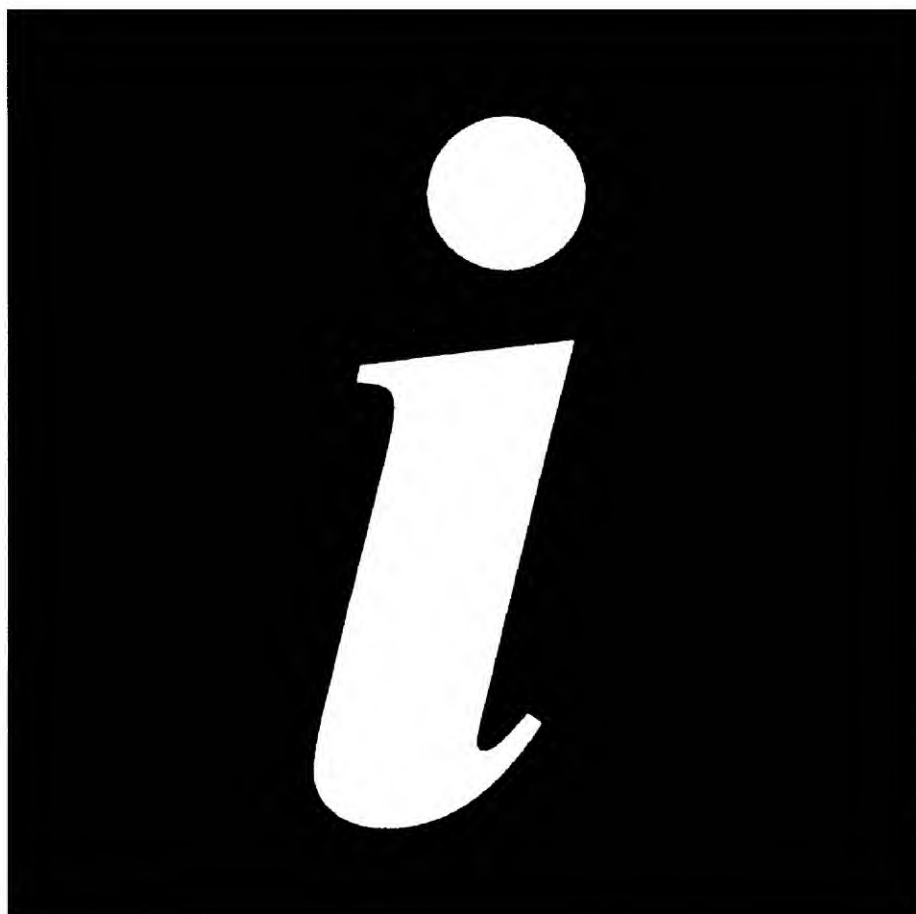


I N F O



INSTALLATION AND INSTRUCTION MANUAL
REFRIGERATOR/FREEZER ER 2520 B

 **Electrolux**

CONTENTS

Important user information	page 3
About your fridge/freezer	page 5
Setting the controls	page 6
Using the fridge compartment	page 7
Using the freezer compartment	page 8
Freezing fresh food	page 9
Freezing foodstuffs — Individual characteristics	page 11
Thawing food	page 14
Looking after your fridge/freezer	page 15
Changing over the door hinges	page 17
Someting not working	page 18
Electrolux Service Centres	page 19
Guarantee	page 21

IMPORTANT USER INFORMATION



IMPORTANT

PLEASE READ THE INSTRUCTION BOOK BEFORE USING THIS APPLIANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

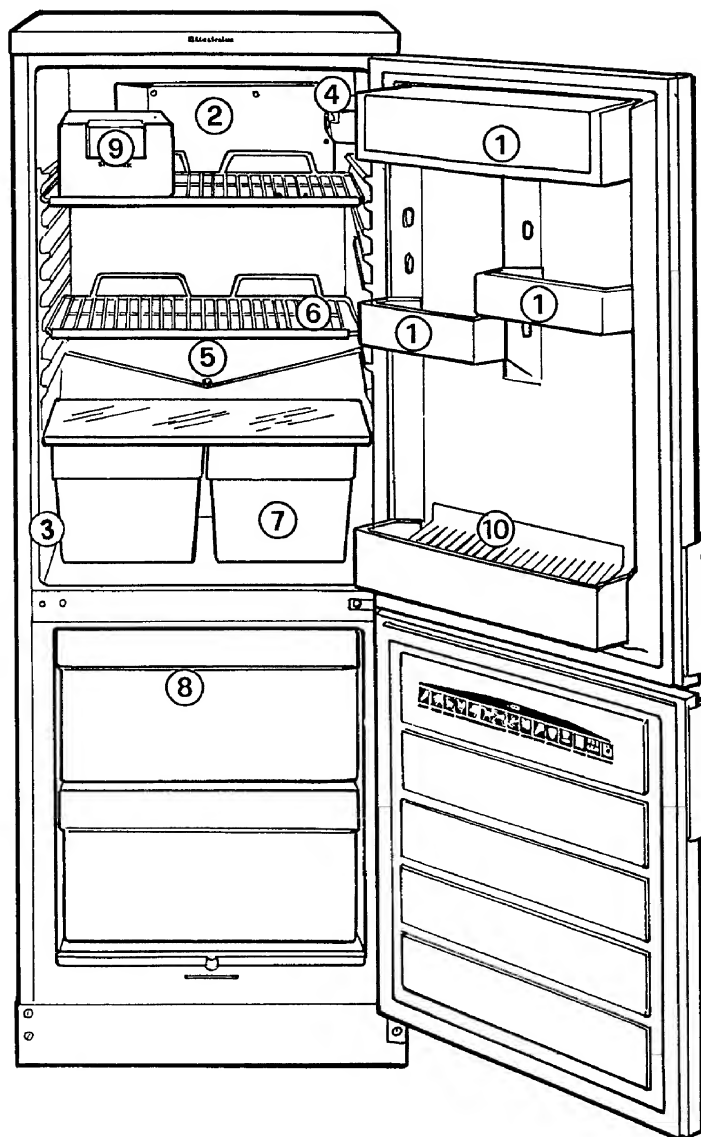
- This product is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician.
- This product should be serviced by an authorised Electrolux Service Engineer and only genuine Electrolux spare parts should be used.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Electrolux domestic fridges/freezers are designed to be used specifically for the storage of edible foodstuffs only.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this will result in component failure and possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible the back of the product should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.
- Before defrosting, cleaning or maintenance work is carried out. Be sure to switch off the appliance and unplug it.
- The evaporator plate and aluminium lining or refrigerated freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. **DO NOT USE SHARP INSTRUMENTS** to scrape off frost or ice. Under no circumstances should solid ice be forced off the lining or shelves. Solid ice should be allowed to thaw when defrosting the appliance. See defrost instructions.
- The appliance should be left for 2 hours after installation before it is turned on in order to allow refrigerant to settle.
- This appliance is heavy. Care should be taken when moving it.
- Ice lollies can cause frost burns if consumed straight from the freezer.
- Frozen food must not be refrozen once it has thawed out.
- Manufacturers' food storage recommendations should be strictly adhered to. Refer to relevant instructions.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Electrolux Service Centre and always insist on genuine Electrolux spare parts.

Your new Electrolux fridge/freezer has two separate compartments. The automatically defrosted fridge compartment is at the bottom; the freezer compartment at the top will store frozen food and freeze quantities of fresh food.

Each compartment has its own cooling unit.

For best results, it's important that you read all the contents of this book before you use your fridge/freezer.

At first you may be aware of sounds in your kitchen which you are not used to, particularly if your fridge/freezer is against sound-reflective surfaces such as tiled or painted walls. Please remember the cooling units include precision-built components which, like those in car engines and other machinery with fast moving parts, need a running-in period which may last for several weeks. During this period, don't worry – just allow the appliance time to settle down.



- | | | |
|-----------------------|---------------------------|---------------------|
| 1. Door shelves | 5. Defrost drain | 9. Drinks dispenser |
| 2. Cooling plate | 6. Adjustable shelves | 10. Bottle gripper |
| 3. Data plate | 7. Salad drawer | |
| 4. Thermostat control | 8. Freezer storage basket | |

SAFETY NOTE

If this appliance is replacing an old refrigerator or freezer which is going to be scrapped, remove the door before disposal to prevent children from being trapped inside.

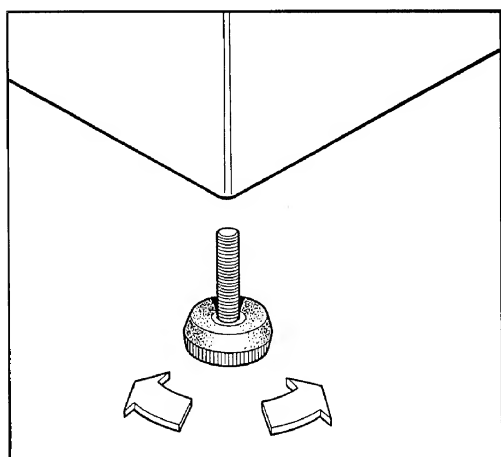
ABOUT YOUR FRIDGE/FREEZER

Where to install it

The chosen position for your fridge/freezer may make it preferable to change over the hinges and door handles to reverse the door hang. To do this refer to "Changing over the door hinges" on Page 17.

For the cooling units to work efficiently, your fridge/freezer should be located in a dry atmosphere, out of direct sunlight and away from extreme temperatures, e.g. not next to a cooker or other sources of direct heat, or in a very cold room e.g. an outhouse, where the temperature may fall below 6°C (43°F).

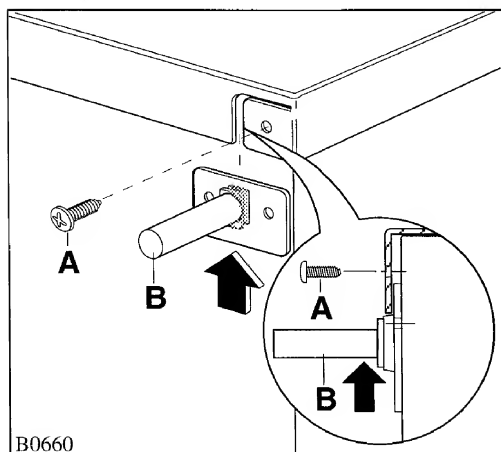
Leave a clearance of at least 50mm (2ins) above the cabinet and do not obstruct the space underneath. Your fridge/freezer will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the adjuster as shown. Do not install in a small pantry or places with restricted ventilation.



Rear spacers

Two rear spacers, to be fitted on the back of the appliance, are provided with the instruction manual. Proceed as follows:

- Remove the screw (A).
- Fit the spacer (B) under the rear edge of the work-top of the appliance and push it up until the two openings match.
- Fix the spacer with the screw (A).
- Fit the other spacer in the same way.



B0660

Connecting to the Mains

The mains lead is fitted with a non-rewireable moulded-on 13amp plug containing a 13amp fuse. If the fuse requires replacing, at any time the fuse cover/carrier should be removed using a small screwdriver to lever it out. The old fuse should be replaced by a 13 amp ASTA approved BS1362 fuse and the fuse cover/carrier **must** be refitted before the plug is used again. If the fuse cover/carrier is lost, a replacement can be obtained from the Electrolux Service Shops and offices listed on page 19.

The fuse cover/carrier must be of the same colour as that of the coloured insert in the base of the plug.

In no circumstances must the plug be used without a correct fuse cover/carrier fitted. If the plug supplied on the fridge/freezer mains lead is not suitable for the socket outlet in your home, it should be cut off and disposed of safely, or destroyed, to avoid any possible shock hazard resulting from the plug being inserted into a 13 amp socket elsewhere in the house. A suitable replacement plug should then be fitted as given below. (If a 13 amp plug and socket are not used, the circuit supplying the freezer/fridge should contain a 10 amp fuse).

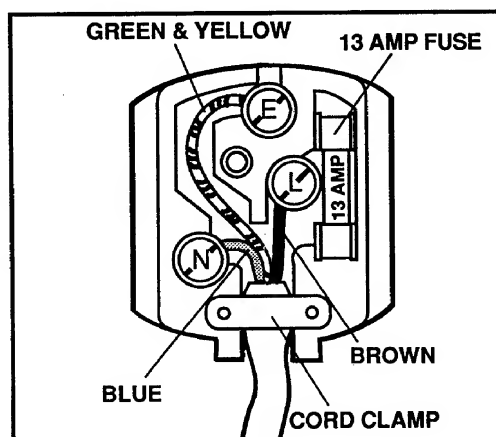
WARNING

THIS APPLIANCE MUST BE EARTHED.

IMPORTANT

The wires in the mains lead of this appliance are coloured in accordance with the following code:

GREEN-and-YELLOW: EARTH
BLUE: NEUTRAL
BROWN: LIVE



As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the GREEN-and-YELLOW coloured wire to the plug terminal marked letter E or earth symbol \perp or coloured green or green-and-yellow. Connect the BLUE coloured wire to the plug terminal marked letter N or coloured black. Connect the BROWN coloured

wire to the plug terminal marked letter L or coloured red.

If at any time a replacement mains lead is required, the cross sectional area of its conductors must not be less than 0.75 mm².

The cover of the terminal box can be removed to gain access to the mains lead terminals after releasing the two clips with a small screwdriver, **but remember to first disconnect the plug from the electricity supply socket.**

However, we recommend that this operation be carried out by a member of the Electrolux Service Organisation or a qualified electrician.

As a general guide to fitting any plug

Ensure the lengths of wire inside the plug are prepared correctly.

Connections should be firmly made after all conductor strands are entered into the terminal posts.

When preparing the cable ends take care not to damage the outer sheath, or the insulation surrounding the inner conductors.

Tighten all screws.

Replace the top cover of the plug and secure.

Extension cord

If using an extension cord at any time always ensure that the insulation sheath is in good condition and is not damaged in any way.

Make sure that the socket is fitted to the extension cable correctly. If in doubt, have it checked by a qualified electrician.

This appliance complies with EEC directive number 87/308 of 2/6/87 relative to radio interference suppression.

Setting the controls

To start the cooling system, plug into the wall socket and switch on, the required temperature in the fridge is from 0°-7°C (32°-45°F) and the freezer -18°C (0°F) or below.

In both cases these temperatures will usually be obtained by adjusting the thermostat knob clockwise to a midway position on the dial.

However, the fridge and freezer compartment temperatures will be affected by location, room temperature and the frequency of door opening and adjustment of the thermostat setting may be necessary to allow for this.

If a lower temperature is required turn the thermostat knob to a **higher** number or, for less cooling, a lower number.

During prolonged periods of abnormally hot weather, if the thermostat is set on too high a number, the cooling system may operate continuously and the cooling plate may not defrost.

Turning the knob to a lower number will normally cause automatic defrosting to resume. However, if heavy deposits of ice have formed on the cooling plate it may be necessary to carry out a manual defrost by switching off the fridge (turn the thermostat dial to "●"), leaving the fridge door open until all the ice has melted. Remember to reset the thermostat to a lower setting when resuming cooling to allow normal automatic defrosting to take place.

USING THE FRIDGE COMPARTMENT

The fridge compartment provides suitable storage conditions for most kinds of fresh food, salads, milk, etc.

Alternative positions are provided for some of the cabinet shelves and door shelves to enable you to arrange the interior to suit your requirements.

The usable capacity of the fridge compartment is as follows:

170 litres (6.0 cub. ft.)

Drink Cooler

The cooler has a capacity of approximately 3 litres.

Fill the container with your favourite fruit drink, diluted squash, etc. and position it towards the front of an upper cabinet shelf with its spout protruding through the bars.

To dispense a drink, simply hold a glass under the spout and push in the button.

IMPORTANT

Clean your drink cooler regularly to prevent a build-up of sugary deposits. If deposits do form, soak in warm water until they dissolve then pour fresh water into the container and operate the dispenser button a few times to ensure it is free. The top of the container unclips for cleaning inside.

Suggested fresh food storage times

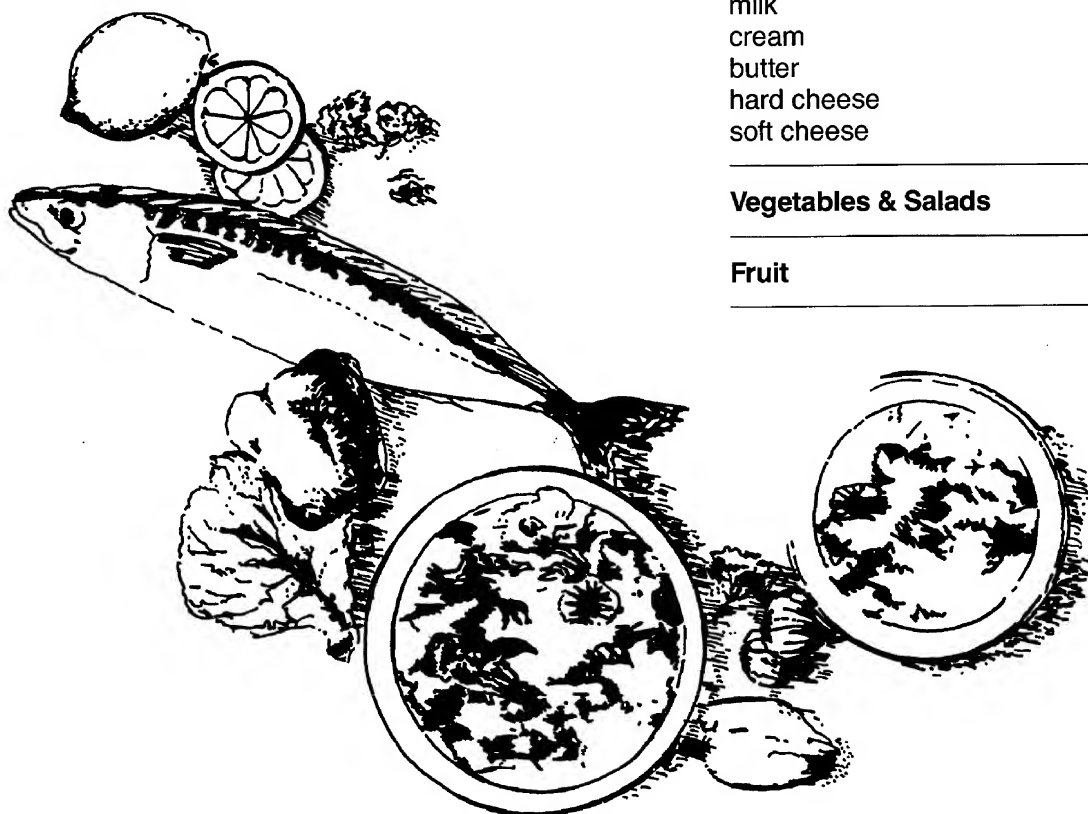
Storage times will vary according to the type of food and how fresh it is when put into the fridge, but no food should be stored for longer than the times stated opposite.

Foods to be stored should be (as far as possible) placed in containers, wrapped in aluminium foil or plastic film, — liquids should also be covered.

This will prevent drying out and transfer of flavours from one to another.

Suggested maximum storage times

Type of food	Storage time
Uncooked fresh meat	
Poultry, beef and lamb	3-5 days
pork	2-4 days
sausages	3 days
mince & offal	1-2 days
Cooked meat	
ham, sliced meat	2-3 days
pies	1 day
casseroles & paté	2 days
poultry	2-3 days
Bacon	1 week
Dairy produce	
milk	2-3 days
cream	1 week
butter	3-4 weeks
hard cheese	3-4 weeks
soft cheese	1 week
Vegetables & Salads	1 week
Fruit	2 weeks



USING THE FREEZER COMPARTMENT

The **3★** symbol means that your freezer will store food at -18°C (0°F) for long term storage and will also freeze fresh food.

Storing frozen food

Your freezer has the following capacities:

Model	Net Storage Volume		* Weight of Stored Food	
	litres	cubic ft	kg	lb
ER2520B	55	1.9	17.6	38.8

* This is a standard measurement, the actual capacity depending on the density and sizes of the particular food stored. The above figures are based on an average density of 0.32 kg per litre.

Pre-packed commercially frozen food should be stored in accordance with the manufacturer's instructions for 3 star frozen food compartments and should be put into the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times shown on packets of commercially frozen food.

Storage times for home prepared fresh frozen foods are given on pages 11, 12 and 13.

If your fridge/freezer breaks down or the power fails, don't open the freezer door and the frozen food won't be affected for up to 24 hours.

Any frozen food which thaws accidentally should be eaten as soon as possible or thrown away. Alternatively, if the food is uncooked and it has not completely defrosted, it can be cooked and then refrozen. (Note that some items must be thawed completely before cooking — see page 14).

Cooked food that has defrosted must never be refrozen.

Important points to remember

DO . . .

adjust the level of your fridge/freezer before loading it with food, — see page 5.

cover or wrap liquids and foods, particularly those with strong odours.

put vegetables and salads in the salad drawers, in plastic bags.

cover melons and pineapples and only store for short periods.

rotate stocks of frozen foods: date markings will help with this.

keep the refrigerator drain outlet clear; if blocked carefully clean it with the cleaner already inserted in the drain outlet.

leave the doors ajar when the fridge/freezer is not in use.

DON'T . . .

obstruct air circulation in the fridge by tightly packing stored items.

put hot food in the fridge or freezer.

let food or containers touch the refrigerator cooling plate.

store bananas in the fridge or freezer or they will turn black.

put bottles or cans of fizzy drinks in the freezer as they may burst.

give children iced lollies straight from the freezer, they could cause frost burns.

use a sharp instrument to hasten defrosting or to remove frozen ice trays.

FREEZING FRESH FOOD

In any 24 hours you can freeze up to the maximum quantity of fresh food shown in the table below. **Do not exceed the stated weight for the model concerned, otherwise the freezing time will be prolonged and the refrigerator temperature may become too cold.**

Model	Max. weight of fresh food frozen in 24 hours	
	kg	lb
ER2520B	3	6.6

When the food is ready for freezing (see pages 9 and 10), place the packages in the freezer as given below for the particular model. Existing frozen foods should be re-arranged in the freezer to leave space in the bottom for freezing.

The packets to be frozen should be placed in the bottom spaced as far apart as possible to allow cold air to circulate between them. Avoid unfrozen packets touching frozen food during the freezing operation.

Practical Hints

Different foods need different methods of preparation and some will keep longer than others.

Of course, you can freeze practically anything, but don't waste space in your cabinet by storing foods which are readily available throughout the year.

Fruit is ideal — especially the softer varieties. But avoid pears because they lose their texture and discolour, and bananas, which will turn black.

Vegetables and herbs too are ideal, but salad vegetables and marrows are unsuitable because they contain too much water. Celery loses its crispness, so should be cooked first, and tomatoes are best frozen as purée. Onions should be chopped fine and frozen in small quantities.

All poultry, meat and fresh fish freeze well, as do baked goods, though for shorter periods.

As for prepared foods, these too can be frozen with confidence, but there are a few points to bear in mind.

Semi-liquid foods have a tendency to thicken, so should be made up a little slacker than normal. Highly spiced and aromatic dishes should be wrapped really thoroughly, so the flavour doesn't spread to your other frozen foods. Always cool them quickly and then freeze immediately.

General Preparation

For freezing purposes always choose the finest quality fresh foods.

Fruit & Vegetables

Fruit and vegetables should preferably be frozen immediately after harvesting or at least kept in a refrigerator for no longer than twenty-four hours. For perfect results fruit should be **just** ripe, and if any shows signs of being damaged it should be discarded. Most vegetables and some fruit need to be blanched before freezing to retard enzyme reaction. Timings for individual types are given in the detailed tables that appear later in this booklet.

Meat

Freeze joints in handy-sizes after removing waste such as bones, fat and so forth. Game must be hung for the desired period and cleaned **before** being frozen.

Fish

Should preferably be frozen within twenty-four hours of being caught. Any superfluous scale should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

Poultry

Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately — giblets should be packed separately, where possible.

Dairy Products & Baked Items

See individual details in tables which appear later in this booklet.

Prepared Foods

These freeze well, but remember that seasonings will become intensified during frozen storage, so be very sparing and add whatever you like when ready for eating. Salt actually shortens the storage time for all types of frozen foods, so add only a little during preparation.

Packaging

Proper packing is one of the most important points about food freezing, if the true quality is to be preserved.

All food should be carefully wrapped in airtight moistureproof materials. It should be completely covered and as much air as possible shut out to prevent "freezer-burn" — those blemishes which appear on thawing.

The majority of materials you are likely to require will be readily obtainable from your own home freezer supplier, the larger stationery shops and department stores. Most useful are heavy gauge polythene bags or sheeting and plastic containers with tight-fitting lids — also the thicker kinds of aluminium foil.

As far as possible try to pack food in even shapes and sizes to maximise the space available in your freezer cabinet and facilitate removal when required at a later date.

Labelling

The self-adhesive type of label is probably the most useful as it can be used on every kind of surface.

Each label should show clearly what kind of food is in the package, its approximate weight or likely number of servings, the date of initial storage and any comments relevant to ultimate use.

In addition, keep a notebook handy to enable you to rotate your stocks and check your family's requirements on a daily basis for future reference, so you can plan your household budget accordingly.

Ice making

Fill the ice tray with water to the top of each ice cube compartment, and place in the freezer in a position where the surface is level to reduce the risk of spillage before the water is frozen.

To release the cubes, twist the tray along its length.

The freezer section includes an ice store which enables you to build up a supply of ice cubes for a party or spell of hot weather when ice will be in demand.

When you have made a tray of ice cubes these can be emptied into the store, several makings of ice cubes can be accommodated and, of course, a full ice tray can be placed conveniently on top of the ice store.



FREEZING FOODSTUFFS — INDIVIDUAL CHARACTERISTICS

	Max. Storage Period	Method	Remarks
MEAT joints			
Beef	10-12 months	Cut to handy size. Wrap thoroughly	
Pork	6-9 months	Cut to handy size. Wrap thoroughly	
Lamb	9-12 months	Cut to handy size. Wrap thoroughly	
Offcut Steak	10-12 months	Separate with cellophane layers	
Chops	see Pork or Lamb above	Separate with cellophane layers	Wrap carefully to protect against puncturing by sharp bones
Veal Fillets	6-9 months	Separate with cellophane layers	
Bacon, cured smoked	6 weeks 1 month	Separate with cellophane layers	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meats	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly. Pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary	Wrap giblets separately — do not stuff till ready
Turkey	9-12 months	Clean in usual way, joint if necessary	
Duck, Goose	6 months	Clean in usual way, joint if necessary	
Giblets	3 months		Wrap separately from bird
GAME			
All types	6 months	Hang before freezing, prepare as for poultry	Cook immediately after thawing
FISH			
All types	3-6 months	Clean, discard head and tail, wrap separately	Must be fresh
Trout	4 months	Clean, discard head and tail, wrap separately	Must be fresh
Salmon	4 months	Clean, stuff with greaseproof paper for shape retention, or cut into steaks	Must be fresh
VEGETABLES			
Mushrooms	12 months	Wash, dry thoroughly. Freeze loose (or sauted in a little butter till partially cooked, then freeze)	Pack viable quantities in boxes
Potatoes	10-12 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze	
Beans	12 months	Peel or pod, and wash	Blanch for 2 mins., cool for same time in iced water then freeze.

	Max. Storage Period	Method	Remarks
Carrots	12 months	Use small ones. Prepare	Blanch for 5 mins.
Cauliflower	12 months	Break up into florets	Blanch for 3 mins.
Spinach	12 months	Wash thoroughly. Remove thicker veins	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves	Blanch for 3 mins.
Root crops	12 months	The younger the better. Peel and slice or freeze whole	Blanch for 3 mins.
FRUIT			
Apples	9-12 months	Freeze either of two ways: As purée-stew with little water, beat to smooth pulp, sweeten to taste, cool. OR Sliced-blanch for two minutes, drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze	Freeze in small quantities. Pack in plastic containers, leaving $\frac{1}{2}$ " headroom ditto
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup $\frac{1}{2}$ -1 lb. sugar to 1 pint of water, making sure fruit is covered	Pack in plastic containers, leaving $\frac{1}{2}$ "-1" headroom
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen loose: spread on trays allowed to freeze overnight and then packed in containers	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing	Keep fruit submerged in syrup; place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid
DAIRY PRODUCTS			
Egg Whites	10 months	Eggs must always be separated. Place whites in small containers just a few at a time	Eggs frozen in their shells will crack
Egg Yolks	10 months	As for whites, but to prevent coagulation mix with $\frac{1}{2}$ tsp. salt or 1 tsp. caster sugar to every two yolks	Use for savoury or sweet dishes accordingly

	Max. Storage Period	Method	Remarks
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze	
Cream Whipping and Double only	4 months	Must first be beaten lightly before freezing	Allow slight room for expansion in the container
Cheese	8 months (soft) 3 months (hard)	Wrap all varieties tightly in foil	Hard cheese stores much better when grated
BAKED ITEMS Wrap in foil or polythene bags			
Bread (Freshly baked)	1-2 months		
Cakes, plain	6 months	Just wrap and freeze	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene	
PREPARED FOODS			
Stews	2 months	May be frozen quite satisfactorily in a polythene bag	
Sauces	4 months	Freeze in quantities of ½ pint. A little extra liquid may be required, when you come to use it	Egg based sauces are unsuitable
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 400°F (200°C)	Cover slices of meat with gravy to prevent drying out

Thawing food

Fruit

Keep container closed and allow to thaw at room temperature for about five hours.

Vegetables

No thawing needed — place in salted boiling water, cover and time cooking from moment of return to boil. It only takes a few minutes. Can also be put in the oven with a knob of butter. Chips and courgettes can go into hot fat.

Meat, Poultry etc.

Small jointed items don't require thawing before cooking, but always choose a moderate temperature and allow for a longer cooking time than normal so the meat cooks right through.

However, large items, such as a whole chicken must be thawed first; allow two to three hours per pound at room temperature, then proceed as usual.

Dairy Products

Allow eggs to thaw in closed containers and use immediately. Butter and cream will thaw in one to two hours at room temperature.

Baked Items

Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed the thawing process.

Prepared Foods

Heat gently in closed containers in the oven.

Commercial Packs

Simply follow the printed instructions.



LOOKING AFTER YOUR FRIDGE/FREEZER

How to defrost

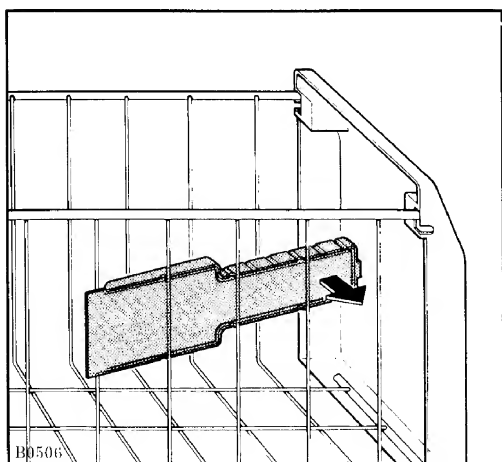
The **Fridge Compartment** is defrosted **automatically**. Defrost water from the cooling plate runs out of the drain and onto a tray on the motor compressor where it is evaporated. This process is completely automatic. Droplets of water on the cooling plate during defrosting are quite normal and will freeze on the plate afterwards.

Clean periodically the water discharge hole in the centre of the V-shaped drip collector at the back of the refrigerator compartment. Use the special cleaner provided, which you will find already inserted into the discharge hole.

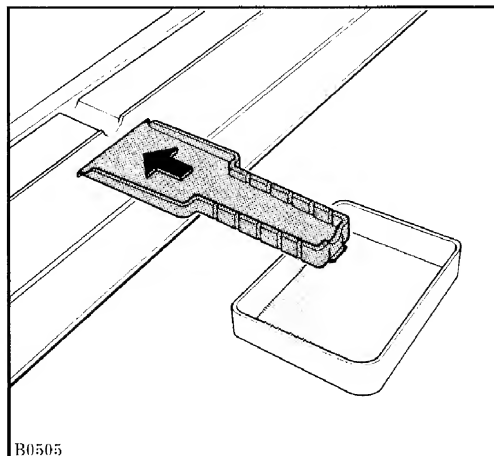
In the **Freezer Compartment** frost accumulates during normal working and should occasionally be removed by the plastic scraper provided.

Heavy frosting (about 1/4" thick) will reduce the freezer's efficiency and therefore complete defrosting should then be carried out, probably at 6 month intervals, depending on usage. Preferably you should do this when there is little or no food in the freezer, in the following manner:

1. Any remaining frozen food should be placed in another freezer, or in cardboard boxes and wrapped in blankets, or layers of paper. Put in a cool place.
2. Switch off at the wall socket and remove the plug.
3. Defrosting can be speeded up by putting bowls of hot (not boiling) water in the freezer and loosening the frost with a plastic scraper (supplied).
4. Fit the scraper into the slot located in the centre of the bottom front of the cabinet. (There is a clip in spout found in the handle of the scraper to aid the removal of defrost water. This is located in the bottom basket of the freezer section (see Fig.).



Place a suitable container under the spout to collect the defrost water (see Fig.).



5. When defrosting is complete dry the cabinet thoroughly as in the following section headed "Cleaning".

6. Replace the plug, switch on, and replace the frozen food after the cabinet has been allowed to cool for half an hour.

REMEMBER. If the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be curtailed.

Cleaning

The most suitable time to clean your fridge/freezer is after defrosting the freezer and remember to first switch off and pull out the plug.

Both compartments and all the fittings should be thoroughly cleaned with a clean cloth wrung out in a solution of one teaspoonful of bicarbonate of soda in each pint of water.

The outside should be occasionally dusted or wiped over with a damp cloth and a small amount of detergent. But not the door seals, which should be cleaned only with soap and water and thoroughly dried.

Clean periodically the water discharge hole in the centre of the drip collector at the back of the refrigerator compartment. Use the special cleaner provided, which you will find already inserted into the discharge hole.

Never use detergents, abrasive powders, highly perfumed cleaning materials or wax polishes to clean the interior as these can damage the surfaces or leave a strong smell.

A small amount of wax polish applied every few months will maintain the gloss finish of the outside.

The motor compressor and condenser at the rear should also be cleaned of dust occasionally using a brush, but make sure the fridge/freezer is unplugged when you do this.

Occasionally, strong smelling food may leave the fridge with a slight odour. Placing a small dish of bicarbonate of soda powder in the fridge should slowly absorb these smells. The dish should be refilled periodically.

Going on holiday

If you are going away for a week or so, it is advisable to remove all fresh food from the refrigerator before you go.

Frozen foods may be left in the freezer.

However, if you intend to empty the freezer as well and switch off, the cabinet should be defrosted and dried thoroughly.

The doors should be left open to avoid the build up of stale odours inside the cabinet which will be difficult to remove on your return.

Changing a bulb

Should the interior light fail to work, **first switch off and pull out the mains plug**, then replace the bulb as follows:

Remove the bulb housing cover by unscrewing the screw and by sliding it out.

Unscrew the bulb and replace it with a similar type 10 Watt 240V bulb, available from your nearest Electrolux Service Shop as listed on pages 19 and 20.

Replace the cover by sliding it back in. Fasten it by means of the previously removed screw.

CHANGING OVER THE DOOR HINGES

To enable you to carry out this operation, the following tools are required:

Phillips screwdriver

Spanner (14mm)

Wide, flat headed screwdriver

Continue as follows:

1. If your fridge/freezer is already in use, disconnect it from the electricity supply and remove shelves and other loose items, including food. Place frozen food in boxes wrapped in blankets or other suitable insulating material and put in a cool place.

2. Gently lay the cabinet on its back then remove the lower hinge (1) by taking out the three screws and lockwashers.

3. Carefully remove the lower door, disengaging it from the centre hinge and store in a safe place to protect from damage.

4. Remove the centre hinge assembly (2) by removing the screws.

5. Remove the upper door, disengaging it from the upper hinge pin and again, store in a safe place. Unscrew the upper hinge (3) using the 14 mm spanner and transfer to the opposite side of the cabinet.

6. Replace the upper door in its new position on the hinge.

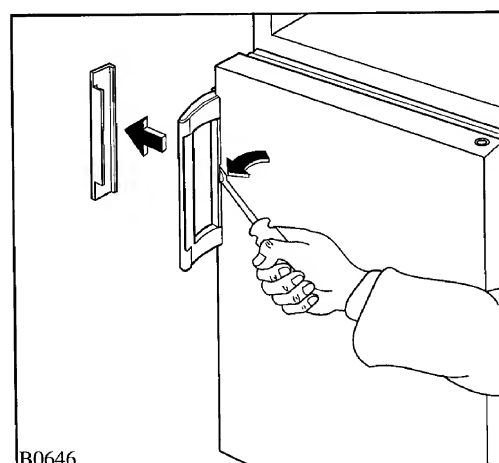
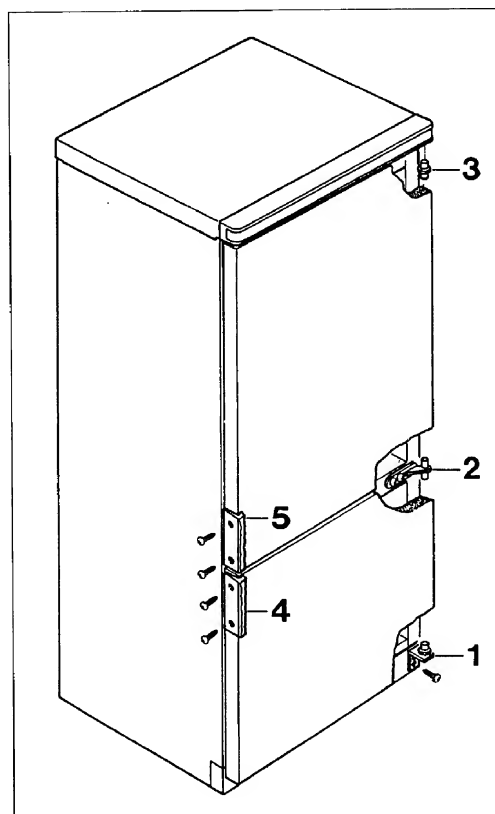
7. Replace the centre hinge assembly in the new position on the left hand side after having removed the blanking plugs. Transfer these blanking plugs to their new position.

8. Replace the lower door in its new position. Remove the three blanking screws from the left hand side of the cabinet and replace them in the holes vacated by the lower hinge bracket. Refit the lower hinge bracket in its new position.

9. Using adhesive tape to prevent possible damage to the surrounding door paintwork, and the wide, flat headed screwdriver, remove the blanking plugs from the right hand side of the refrigerator and freezer doors.

10. Take off the handle cover (see picture), remove the handles (4) & (5) and refit in their new positions. Refit the blanking plugs in the vacant holes.

11. Remove the adhesive tape. Stand the fridge/freezer upright and check the opening and closure of the doors.



SOMETHING NOT WORKING

Before you call for a Service Engineer, carry out these simple checks:

Is there a power failure?

Check your house lights — If so, keep the freezer door closed until the power is restored.

Is the plug firmly connected to the wall socket and is the socket switched on?

Check the power supply by plugging in another appliance.

Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug? (See "Connecting to the Mains" Page 5).

Have you turned the thermostat to the correct setting?

Have the doors been left open causing the temperature to rise?

Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry; this is due to a pressure difference which will quickly equalise and allow the door to open normally.

If, after checking these points, your fridge/freezer still won't work, call your nearest Electrolux Service Office without delay. It is listed on pages 19 and 20.

When calling, tell us your name, address with post-code, telephone number and what appears to be wrong, also the Model number of your fridge/freezer and when and where you purchased it.

For future reference we suggest you record these details here, and keep the receipt with the handbook as proof of purchase.

Purchased from _____

Date of Purchase _____

Model Number _____

Service Centre	Postcode areas covered	Telephone	Address
ABERDEEN	DD IV KW AB PH	0224 696569	8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
BELFAST	BT	0232 746591	Unit C3, Edenderry Industrial Estate, 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM	WR DY B WV TF ST SY WS	021 358 7076	8 Lammermoor Ave, Great Barr, Birmingham, B43 6ET
BRISTOL	(BA BS SN TA) ... (TQ EX TR PL) ...	0272 211876 0626 65909	3 Waring House, Redcliff Hill, Bristol BS1 6TB
CANVEY ISLAND	RM CM SS CO IG	0268 694144	Canvey Centre 2-4 Sandhurst, Kings Road, Canvey Island, SS8 0QY
CARDIFF	CF HR LD NP SA	0222 460131	Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff, CF2 2QS
GLASGOW	DG KA ML G PA KY EH TD FK	041 647 4381	20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow, G73 1PP
LEEDS	S DN HU YO WF HX HD LS HG BD	0532 608511	64-66 Cross Gates Road, Leeds, LS15 7NN
LEICESTER	LE DE CV NG LN PE IP NR	0533 515131	10-12 Buckminster Road, Leicester LE3 9AR
LIVERPOOL	CW CH LL L WA	051 254 1724	Unit 1, Honeys Green Lane, West Derby, Liverpool L12 9JR
LONDON (NORTH)	E EC WC N NW W EN	081 443 3464	London North Centre 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON (SOUTH)	SE SM CR BR SW	081 658 9069	London South Centre 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON (WEST)	AL CB LU MK SG WD HA UB TW	081 965 9699	London West Centre 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
NEWTON AYCLIFFE	(CA DL DH NE SR TS)... (SK M BL OL BB LA FY PR WN)...	0325 301400 0282 74621-4	PO Box 40 Preston Road, Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XL
OXFORD	GL HP NN OX SL RG	0993 704411	Suite 3, Windrush Court, 56a High Street, Witney OX8 6BL
PORTSMOUTH	BH DT PO SO SP KT GU	0705 667411	Limberline Road, Hilsea, Portsmouth, PO3 5JJ
TONBRIDGE	(CT DA ME TN)... (BN RH)...	0732 357722 0273 694341	61-63 High Street, Tonbridge, TN9 1SD

AB	Aberdeen	GU	Portsmouth	PO	Portsmouth
AL	London West	HA	London West	PR	Newton Aycliffe
B	Birmingham	HD	Leeds	RG	Oxford
BA	Bristol	HG	Leeds	RH	Tonbridge
BB	Newton Aycliffe	HP	Oxford	RM	Canvey Centre
BD	Leeds	HR	Cardiff	S	Leeds
BH	Portsmouth	HU	Leeds	SA	Cardiff
BL	Newton Aycliffe	HX	Leeds	SE	London South
BS	Bristol	IG	Canvey Centre	SG	London West
BT	Belfast	IP	Leicester	SK	Newton Aycliffe
BN	Tonbridge	IV	Aberdeen	SL	Oxford
BR	London South	KA	Glasgow	SM	London South
CA	Newton Aycliffe	KT	Portsmouth	SN	Bristol
CB	London West	KW	Aberdeen	SO	Portsmouth
CF	Cardiff	KY	Glasgow	SP	Portsmouth
CH	Liverpool	L	Liverpool	SR	Newton Aycliffe
CM	Canvey Centre	LA	Newton Aycliffe	ST	Birmingham
CO	Canvey Centre	LD	Cardiff	SY	Birmingham
CR	London South	LE	Leicester	SS	Canvey Centre
CT	Tonbridge	LL	Liverpool	SW	London South
CV	Leicester	LN	Leicester	TA	Bristol
CW	Liverpool	LS	Leeds	TD	Glasgow
DA	Tonbridge	LU	London West	TF	Birmingham
DD	Aberdeen	M	Newton Aycliffe	TN	Tonbridge
DE	Leicester	ME	Tonbridge	TQ	Bristol
DG	Glasgow	MK	London West	TR	Bristol
DH	Newton Aycliffe	ML	Glasgow	TS	Newton Aycliffe
DL	Newton Aycliffe	N	London North	TW	London West
DN	Leeds	NE	Newton Aycliffe	UB	London West
DT	Portsmouth	NG	Leicester	W	London North
DY	Birmingham	NN	Oxford	WA	Liverpool
E	London North	NP	Cardiff	WC	London North
EC	London North	NR	Leicester	WD	London West
EH	Glasgow	NW	London North	WF	Leeds
EN	London North	OL	Newton Aycliffe	WN	Newton Aycliffe
EX	Bristol	OX	Oxford	WR	Birmingham
FK	Glasgow	PA	Glasgow	WS	Birmingham
FY	Newton Aycliffe	PE	Leicester	WV	Birmingham
G	Glasgow	PH	Aberdeen	YO	Leeds
GL	Oxford	PL	Bristol		

GUARANTEE

This guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service at all times must be carried out by an Electrolux service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests are listed on pages 19 and 20.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

